

INDICADORES FÍSICO-QUÍMICOS E MICROBIOLÓGICOS PARA IDENTIFICAÇÃO DE PRODUTOS LÁCTEOS PROCESSADOS

Technical Regulation of the Customs Union “On Safety of Milk and Dairy Products” (CU TR 033/2013 - Anexo 1) adopted by Resolution of the Eurasian Economic Commission Commission No. 67 of October 9, 2013

Table 1 - Fluid milk, liquid and structured dairy composite products, fermented milk products, condensed milk products, dry (powdered milk products)				
Name of milk processing product	Mass fraction range, %			Lactic acid microorganisms, probiotic microorganisms, yeasts
	Fat	protein, not below (for dairy composite products - in milk basis)	MSNF *, not below (for dairy composite products – in milk basis)	
Fluid milk	0.1 – 9.9	2.8 (for milk with the mass fraction of fat above 4 percent – 2,6)	8	–
Dairy drink (beverage)	0.1 – 6	2.6	7.4	–
Dairy cocktail, drink, jelly, pudding, mousse, paste, souffle	0.1 – 9.5	–	–	–
Fluid cream, including sterilized	10 – 34	1.8 – 2.6	5.2 – 8	–
Fluid cream, high-fat	35 – 58	1.2	3.6	–
Fermented milk products**, except ayran, yoghurt, sour cream, curd, including products with bifidum bacteria and other probiotic microorganisms	0.1 – 9.9	2.8 (for product with the mass fraction of fat above 4 percent - 2.6)	not below 7.8	Lactic acid microorganisms – not less than 1×10^7 CFU***/cm ³ (g). For products enriched with bifidum bacteria and other probiotic microorganisms, including yoghurt, bifidum bacteria and/or other probiotic microorganisms – not below 1×10^6 CFU/cm ³ (g) **.
Yoghurt	0.1 – 10	3.2****	not below 9.5****	Yeasts by the end of shelf life, not less than: For ayran, kefir – 1×10^4 CFU/cm ³ (g), for kumiss – 1×10^5 CFU/cm ³ (g)
Sour cream and sour-cream-based products	10 – 58	1.2	3.6	Lactic acid microorganisms for sour cream – not below 1×10^7 CFU/cm ³ (g)

Name of milk processing product	Mass fraction range, %			Lactic acid microorganisms, probiotic microorganisms, yeasts
	Fat	protein, not below (for dairy composite products - in milk basis)	MSNF *, not below (for dairy composite products – in milk basis)	
Curd (except curd made with the use of ultra-filtration, separation and granular curd)	0.1 – 35	12 For curd with the mass fraction of fat above 18 % – 8	13.5 For curd with the mass fraction of fat above 18 % – 10	Lactic acid microorganisms for curd – not below 1×10^6 CFU/cm ³ (g)
Curd made with the use of ultra-filtration, separation	0.1 – 25	7	10	Microflora typical for curd starters; a lack of cells of foreign microorganisms
Granular curd	Not above 25	8	–	Microflora typical for curd starters; a lack of cells of foreign microorganisms
Curd mass	Not below 0.1	6	–	Microflora typical for curd starters; a lack of cells of foreign microorganisms
Curd products*****	0.1 – 35	–	–	Microflora typical for curd starters; a lack of cells of foreign microorganisms (except heat treated)
Sterilized milk, condensed (concentrated)	0.2 – 16	6	11.5	–
Condensed milk with sugar	0.2 – 16	5	12	–
Condensed cream with sugar	19.0 – 20.0	6	18	–
Dry (powdered) milk	0.1 – 41.9	18	53.1	–

Name of milk processing product	Mass fraction range, %			Lactic acid microorganisms, probiotic microorganisms, yeasts
	Fat	protein, not below (for dairy composite products - in milk basis)	MSNF *, not below (for dairy composite products – in milk basis)	
Dry (powdered) cream	42 – 74	7 – 18	21 – 55	–
High-fat cream	75 – 80	5	15	–
Dry milk whey	Not above 2	not below 10	not below 92	–

*MSNF – milk solids non-fat

** For fermented milk products for feeding infants, as well as children of pre-school and school age – in accordance with Annexes No. 2 and 11 to the Technical Regulation of the Customs Union “On Safety of Milk and Dairy Products” (TR TS 033/2013).

*** CFU – colony-forming units

****For dairy composite products the mass fraction of protein, % \geq not below 2.8.

***** For dairy composite products the mass fraction of MSNF, % \geq not below 8.5.

***** Indicators of the identification of curd products are regulated in the regulatory or technical documents, or in the entity’s standards.

Table 2 - Butter and butter paste from cow's milk					
Butter name	Mass fraction, %			Titratable acidity of milk plasma of the product, °T	
	Fat	moisture	salt	sweet cream butter	sour cream butter
Rendered butter	not below 99	not above 1	–	–	–
Cream butter, including:					
Sweet cream and sour cream butter	–	–	–	not above 30	40 – 65
unsalted	50 and more	14 – 46	–	–	–
salted	50 and more	13 – 45	1	–	–
with components	50 – 69	16 – 45	–	–	–
Butter paste, sweet cream and sour cream:	–	–	–	not above 33	40 – 65
unsalted	39 – 49	56 – 47	–	–	–
salted	39 – 49	55 – 46	1	–	–
with components	39 – 49	40 – 55	–	–	–
Milk fat	not below 99.8	not above 0.2	–	–	–

Table 3 - Cream-and-vegetable spread, rendered cream-and-vegetable mix					
Product name	Mass fraction of total fat, %	Mass fraction of milk fat in fat phase, %	Mass fraction of linoleic acid in the fat extracted from the product, %	Mass fraction of trans-isomers of oleic acid in the fat extracted from the product, calculated as methylelaidate	Fat melting temperature °C, not above
Cream-and-vegetable spread	39 – 95	not below 50	10 – 35	8	36
Rendered cream-and-vegetable mix	not below 99	not below 50	10 – 35	8	36

Table 4 - Cheese, cheese product				
Product name	Mass fraction range, %			
	moisture	moisture in fat-free substance	fat in solids	salt
Dry cheese, cheese product	2 – 10	below 15	1 – 40 inclusive	2 – 6
Extra-hard cheese, cheese product	30 – 35	below 51	1 – 60 and more	1 – 3 inclusive
Hard cheese, cheese product	40 – 42	49 – 56 inclusive	1 – 60 and more	0,5 – 2,5 inclusive
Semi-hard cheese, cheese product	36 – 55 inclusive	54 – 69 Inclusive	1 – 60 and more	0,2 – 4 inclusive
Soft cheese, cheese product	above 55 – 80	67 and more	1 – 60 and more	0 – 5 For pickled cheese - 2 - 7 inclusive

Table 5 - Processed cheese, processed cheese product				
Product name	Mass fraction range, %			
	fat in dry solids	moisture	Cooking salt (except sweet cheese)	Sucrose (for sweet cheese)
Processed cheese (cheese product), chunk	Up to 65 inclusive	35 – 70 inclusive	0.2 – 4 inclusive	Up to 30 inclusive
Processed cheese (cheese product), paste-like	20 – 70 inclusive	35 – 70 inclusive	0.2 – 4 inclusive	
Processed cheese (cheese product), dry	Up to 51 inclusive	3 – 7 inclusive	2 – 5 inclusive	

Table 6 - Ice-cream						
Types	Mass fraction,%		Mass fraction, %, not below		Acidity** °T, not above	Overrun, %
	Milk fat	MSNF *	Sucrose or total sugar (except lactose)	Dry solids		
Plombir	Not below 12	7 – 10	14	36	21	30 – 130
Cream	8 – 11.5	7 – 11	14	32	22	30 – 110
Milk	Not above 7.5	7 – 11.5	14.5	28	23	30 – 90
Sour milk	Not above 7.5	7 – 11.5	17	28	90	30 – 90
With milk fat substitute	Not above 12***	7 – 11	14	29	22	30 – 110

Notes:

1. Indicators for the identification of dairy composite products, milk-containing products are established by the national standards, technical documents, or by the entity's standards.
2. The indicator "Mass fraction of MSNF, %" is not a compulsory regulated or controlled parameter and is established at the manufacturer's discretion.

* MSNF – milk solids non-fat.

**Acidity of ice-cream with food and flavoring components is established by the national standards, technical documents, or by the entity's standards.

***Mixes of milk and vegetable fat.